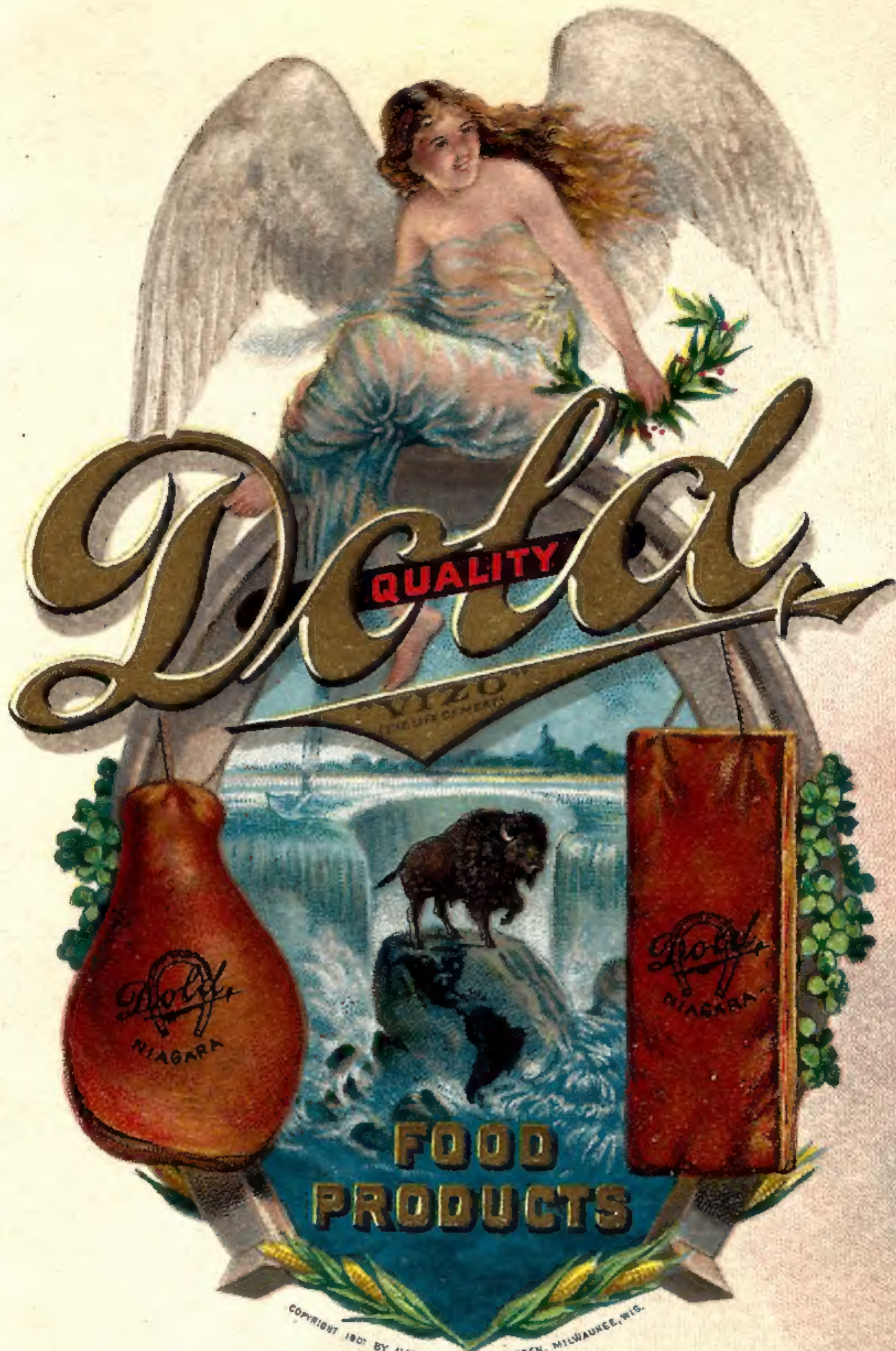


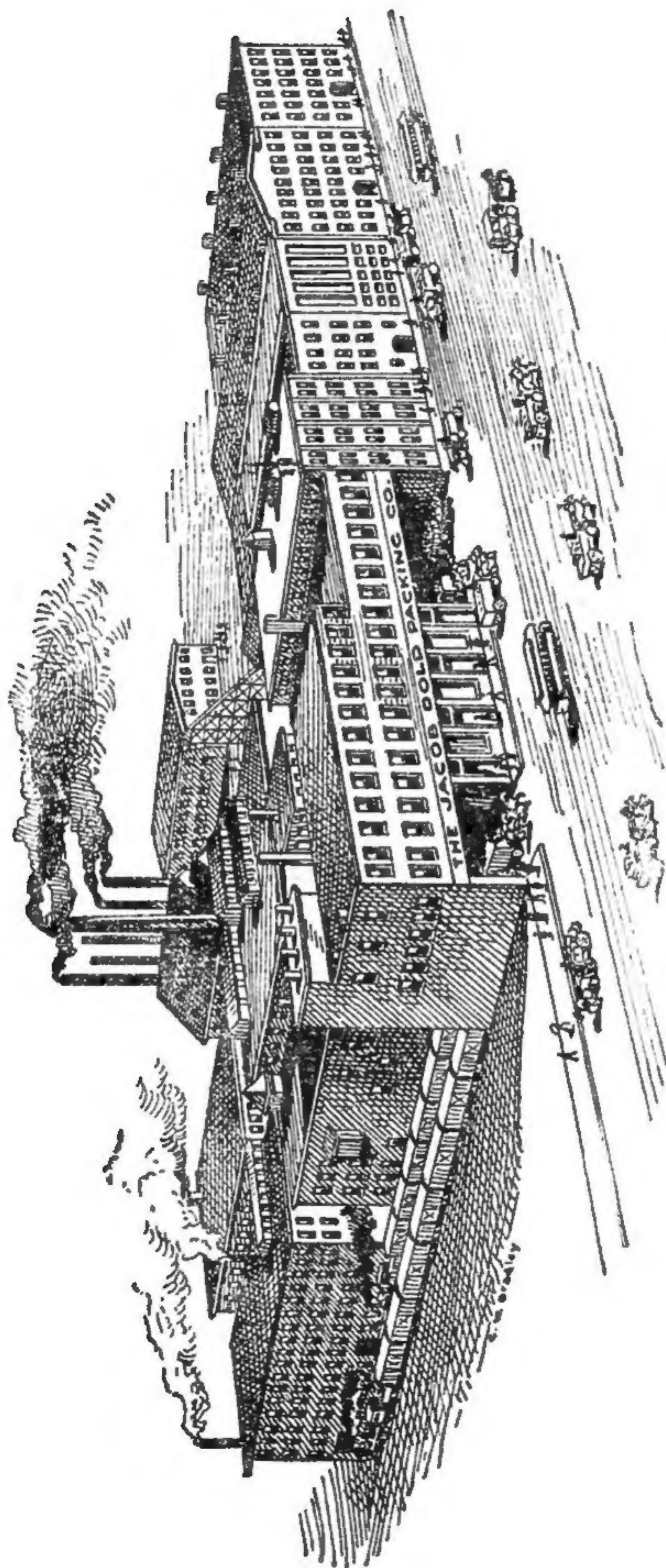
"WHERE PURITY REIGNS."



CURED BY THE WORLD-FAMED
"DOLD-WESTPHALIA" PROCESS

IN AMERICA'S CLEANLIEST PACKING HOUSE

THE JACOB DOLD PACKING CO. BUFFALO, N.Y. U.S.A.



AMERICA'S CLEANLIEST PACKING HOUSE.

*Dold-
Quality*

Canned Meats
and Provisions

WHOLESALE
PRICE LIST

Subject to change without notice.

F. O. B. CARS BUFFALO

*All products which show a change in price since our last
issue are indicated by this * sign.*

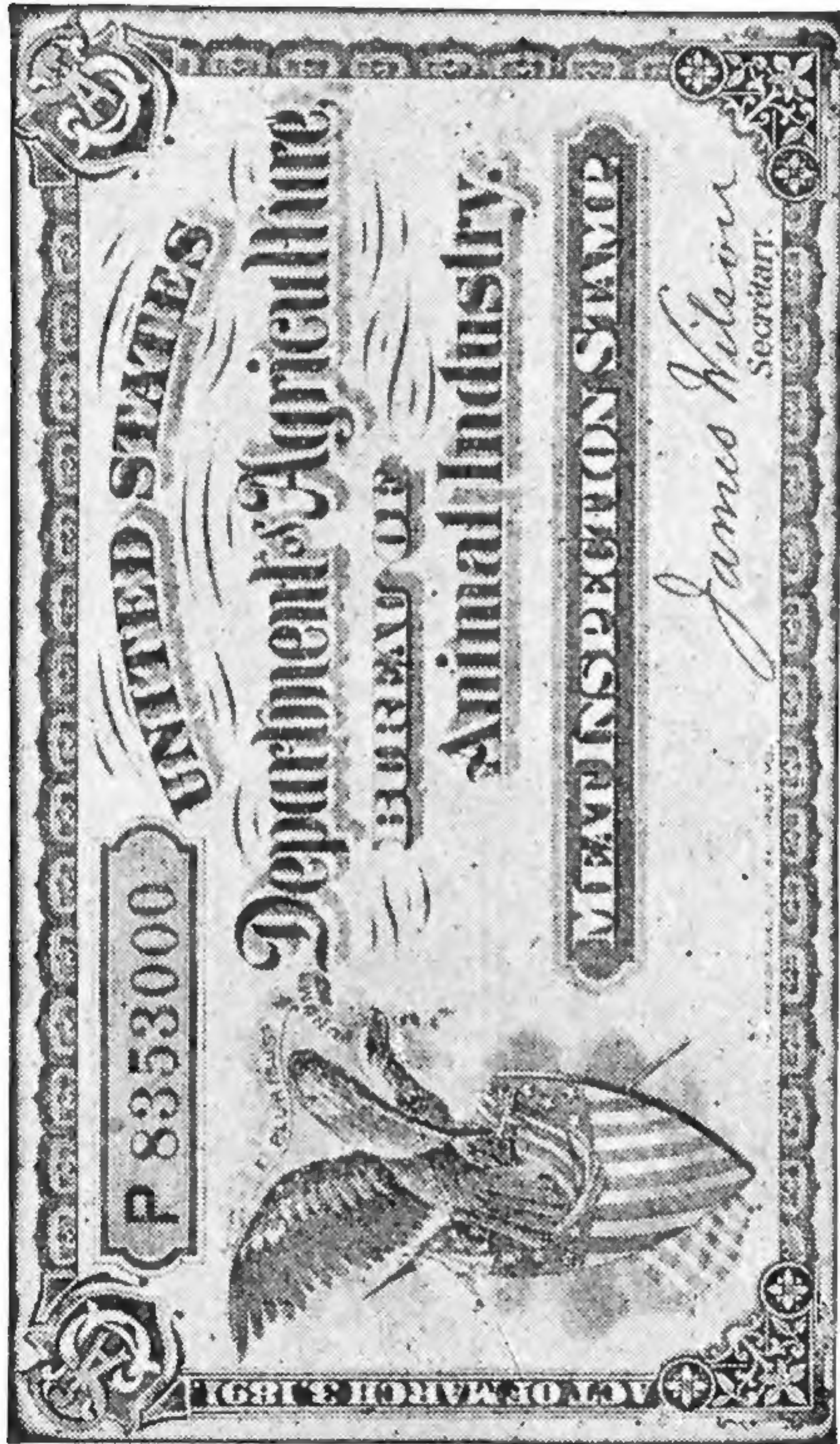
OCTOBER 20, 1905.

The Jacob Dold Packing Company

Producers of

*DOLD-QUALITY HAMS AND BACON,
WHITE ROSE LEAF LARD.*

BUFFALO, N. Y.



OUR PRODUCT IS INSPECTED BY THE U. S. GOVERNMENT



*Gold-
Quality*

Canned Meats
and Specialties

CORNERD BEEF, *square cans.* Per doz. cans.

Size $\frac{1}{2}$	24 in case,	\$.90
Size 1.....	24 in case,	1.25
Size 2.....	12 or 24 in case,	2.25
Size 6.....	12 in case,	7.50
Size 14.....	6 in case,	17.00

CORNERD PORK, *better than English brawn.*

Size 2	12 or 24 in case,	\$ 1.90
Size 6.....	12 in case,	5.25
Size 14	6 in case,	12.00

ROAST BEEF, *round cans.*

Size 1.....	24 in case,	\$ 1.25
Size 2.....	12 or 24 in case,	2.25

VIENNA SAUSAGE, *Round cans.*

Size $\frac{1}{2}$	24 in case,	\$.85
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VIENNA SAUSAGE, *in boullion.*

Size $\frac{1}{2}$	24 in case,	\$.85
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CHIPPED BEEF, *round cans.*

Size $\frac{1}{2}$	24 or 48 in case,	\$ 1.15
Size 1.....	24 in case,	2.25
*Size 5.....	6 in case,	14.50

OX TONGUE, WHOLE, *round cans.*

Size $1\frac{1}{2}$	12 or 44 in case,	\$ 6.50
Size 2.....	12 or 24 in case,	7.25
Size $2\frac{1}{2}$	12 in case,	9.25
Size 3.....	12 in case,	11.00

SKINLESS LUNCH TONGUE, *round cans.*

Size 1	24 in case,	\$ 3.00
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*Try our Vienna Sausage in Boullion.

LOIN OF PORK, APPLE SAUSE, *oblong cans.*

	Per doz. cans
Size $\frac{1}{2}$	24 in case, \$ 2.00
Size I	24 in case, 3.55

VEAL CUTLETS, *oblong cans.*

Size $\frac{1}{2}$	24 in case, \$ 2.00
Size I	24 in case, 3.65

SWEET BREADS, *oblong cans.*

Size $\frac{1}{2}$	24 in case, \$ 2.25
Size I	24 in case, 4.25

KIDNEY STEW, *round cans, high.*

Size I	24 in case, 1.50
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FILLET OF BEEF, *round cans.*

Size I	24 in case, \$ 2.25
Size 2	12 or 24 in case, 3.75

Potted and Deviled Meats.

Potted Ham	48 in case, size $\frac{1}{4}$	\$.40
Potted Ham	24 in case, size $\frac{1}{2}$	\$.80
Deviled Ham	48 in case, size $\frac{1}{4}$	\$.40
Deviled Ham	24 in case, size $\frac{1}{2}$.80
Potted Tongue	48 in case, size $\frac{1}{4}$.40
Patted Tongue	24 in case, size $\frac{1}{2}$.80
Deviled Tongue	48 in case, size $\frac{1}{4}$.40
Deviled Tongue	24 in case, size $\frac{1}{2}$.80

Loaf Meats.

Oblong cans.	Per doz. cans
Veal Loaf	24 in case, size $\frac{1}{2}$ \$1.00
Veal Loaf	24 in case, size I 2.00
Ham Loaf	24 in case, size $\frac{1}{2}$ 1.00
Ham Loaf	24 in case, size I 2.00
Beef Loaf	24 in case, size $\frac{1}{2}$ 1.00
Beef Loaf	24 in case, size I 2.00

QUEEN CITY BRAND

STANDARD BRAND.

Potted and Deviled Meats.

	Per doz. cans
Potted Ham.....	48 in case, size $\frac{1}{4}$, \$
Potted Ham.....	24 in case, size $\frac{1}{2}$,
Deviled Ham.....	48 in case, size $\frac{1}{4}$,
Deviled Ham.....	24 in case, size $\frac{1}{2}$,
Potted Tongue.....	48 in case, size $\frac{1}{4}$,
Potted Tongue.....	24 in case, size $\frac{1}{2}$,
Deviled Tongue.....	48 in case, size $\frac{1}{4}$,
Deviled Tongue.....	24 in case, size $\frac{1}{2}$,

VIENNA SAUSAGE

Size $\frac{1}{2}$24 in case, \$

CORNERD BEEF.

Size $\frac{1}{2}$24 in case, \$

Size 1.....24 in case,

Size 2.....12 in case,

*CHIPPED BEEF.

Size 1.....\$

SLICED NIAGARA BEEF, *glass jars.*

	Per doz. jars.
Size $\frac{1}{2}$ 24 in case, \$	1.50
Size 1 12 in case,	2.50

SLICED NIAGARA BACON, *glass jars.*

Size $\frac{1}{2}$ 24 in case, \$	1.50
Size 1 12 in case,	2.50

*SHREDDED DRIED BEEF, *glass jars.*

Size 1 12 in case, \$	1.75
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*POTTED CHICKEN, *round cans.*

Size $\frac{1}{4}$ 48 in case, \$.75
Size $\frac{1}{2}$ 24 in case,	1.45

PORK AND BEANS, TOMATO SAUCE

Size 1 24 in case, \$.90
Size 2 24 in case,	1.40
Size 3 24 in case,	1.80

VI-TA-BEA-NA.

Size $\frac{1}{4}$ 48 in case, \$.40
Size $\frac{1}{2}$ 24 in case,	.80
Size 1 24 in case,	1.50

CANNED TRIPE.

Size 1 24 in case, \$	1.15
Size 2.. 12 in case,	1.65

BONELESS PIGS FEET.

Size 1..... 24 in case, \$	1.40
Size 2..... 12 or 24 in case,	2.40

Kraut.

	Per doz. cans.
With Ham 24 in case, size 1, \$	1.50
*With Bacon 24 in case, size 1,	1.00
With Pork Tails 24 in case, size 1,	1.05
With Pork Joints 24 in case, size 1,	1.05
With Pork Snouts 24 in case, size 1,	1.05
With Pork Sausage 24 in case, size 1,	1.05
*With Pork Spareribs... 24 in case, size 1,	1.00
With Frankfurters 24 in case, size 1,	1.05
With Vienna Sausage... 24 in case, size 1,	1.05

Dold Quality SOUPS	Prepared Soups.	Per dozen Cans	Concentrated Soups	Per dozen Cans
Ox Tail, heavy....	size 3	\$2.50	size I	\$.85
Mock Turtle, heavy	size 3	2.50	size I	.85
*Tomato, heavy...	size 3	2.50	size I	.80
Consomme, clear..	size 3	2.50	size I	.85
Beef, clear... ..	size 3	2.50	size I	.85
Vegetable, clear...	size 3	2.50	size I	.85
Mulligatawny, heavy	size 3	2.50	size I	.85
*Chicken, clear ...	size 3	2.75	size I	.80

Dairy and Fancy Cheese.

Per lb.

Imported Swiss Cheese, loaves of about 125 lbs	27
Domestic Swiss Cheese (old) from 90 to 150 lbs	16
New Limburger Cheese, cases of about 100 lbs	13
New Limburger Cheese, $\frac{1}{2}$ cases of about 50 lbs	13
Brick Cheese, packed same size boxes.....	.14
Dairy cheese, weight about 35 lbs. each new.	12 $\frac{1}{2}$
Neufchatel, 25 in box 90c. $\frac{1}{2}$ box, 12 in box...	.45
Hand Cheese, home made, packed in boxes of about 12 lbs.....	10
Sap Sago, 3 to the pound.....	20

Per box.

Fromage de Isigny, 6 in box.....	1.15
Fromage de Brie, 1 in box.....	1.15
Maclaren's Imperial Cheese 2 dozen in case, club size jars, per doz.....	1.00
Canada Cream Cheese, 1 doz. in box	90
Shefford Cheese, 1 doz in box.....	.95

You will note we are quoting Swiss Cheese in loaves of 125 lbs, but for the benefit of our customers and those who are unable to use so large a quantity, we will be willing to ship any size piece you may want. We will also ship Limburger and Brick Cheese in quantities of less than $\frac{1}{2}$ case if desired.



Canned Meats and Specialties

Vinegar Pickeled Meats

	Barrels	½ Bbls. 80 lbs.	¼ Bbls. 40 lbs.	Kegs 30 lbs.	Kegs 20 lbs.	Kits 15 lbs.
Pigs Feet.....	\$7 50	\$3 10	\$1 60	\$1 30	\$ 90	\$ 70
*Pigs Tongues..	35 00	14 25	7 25	3 70	2 80
Ox Maul.....	10 00	4 25	2 25	1 75	1 25	95
Pocket H. C. Tripe.....	11 00	4 50	2 25	1 80	1 25	95
Honeycomb Tripe	10 00	4 10	2 05	1 65	1 15	90
Plain Tripe.....	5 60	2 35	1 25	1 00	70	55
Pigs Kidneys ...	9 00	3 65	1 85	1 50	1 05	80
Pigs Knuckles..	5 60	2 35	1 25	1 00	75	60
Pigs Heads.....	9 50	3 95	2 00	1 65	1 15	90
Pigs Snouts.....	10 00	4 25	2 25	1 75	1 25	95
German Rarebit	10 25	4 25	2 25	1 75	1 25	95
Ox Hearts.....	14 00	6 00	3 75	2 75	1 75	1 40
Pigs Hearts.....	10 75	4 50	2 40	1 90	1 35	1 00
Pigs Hocks.....	14 50	6 50	3 85	2 90	1 80	1 50

Sour Kraut.

CLEANLINESS OUR HOBBY.

5 gallon kegs.....	per package, \$1.25
18 gallon kegs	per package, 3.75
Half barrels, 35 gallons....	per package, 6.00
Barrels, 50 gallons.....	per package, 8.00

Mince Meat. Per pound.

Tierces	350 to 400 lbs,	.7
Barrels	250 pounds,	.7¼
Half Barrels	150 pounds,	.7½
Tubs	50 pounds,	.7¾
Pails	25 pounds,	.8

Beef Extract. Per pound.

3, 5 and 10 pound tins,.....	\$1.25
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 —Beef Extract.

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 —Boiled Hams.

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 —Compound.
 —Cooking Oils.

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 —Dry Salt Meats.

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 —Fresh Lamb and Mutton.
 —Frozen Cuts.

Page 20 —Corned Beef
 —Sweet Pickeled Meats.
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Be sure to look over all the good things
in Dold=Quality List.



VINEGAR PICKLED OX MAUL.

One of our largest sellers in cooked Vinegar Pickled Goods is Ox Maul. Wherever used it finds a ready and steady sale. This is due largely to the very carefully selected product used, combined with the greatest care in properly preparing it. Better give this product a trial!

We also call your attention to our Cooked Vinegar Pickled Pigs Feet, Pigs Kidneys, and Plain and Honey Comb Tripe. This product is a very seasonable seller and a big profit maker.

Yours respectfully,

The Jacob Dold Packing Co.

Westphalia Smoked Meats 11

		SUGAR CURED.	Per lb.
REGULAR HAMS.	{	20 lbs. average and up.....	11
		18 lbs. average and up.....	11
		14 to 16 lbs. average.....	11 ¹ / ₄
		12 to 14 lbs. average. . . .	11 ¹ / ₂
		10 to 12 lbs. average. . .	11 ³ / ₄
		8 to 10 lbs. average.....	12
SKINNED HAMS.	{	30-35 lbs. average and up.....	11 ³ / ₄
		25 to 30 lbs. average. . . .	11 ³ / ₄
		18 to 22 lbs. average	12
		14 to 16 lbs. average.....	12
CALIFOR. HAMS.	{	6 to 8 lbs. average.....	7
		8 to 10 lbs. average.....	7
		10 to 14 lbs. average.....	7
Skinned California Hams.....			
BEEF HAMS.	{	Regular dried, flats.....	11
		Regular dried, sets.....	12 ¹ / ₂
		Regular dried, insides.....	15
		Regular dried, knuckles. . . .	15
		Extra dried, flats.....	None
		Extra dried, sets.....	13 ¹ / ₂
		Extra dried, insides	16
		Extra dried, knuckles	16
Sliced Dried Beef, 5 lb. cans 6 in case, doz			\$14 50
Cottage or Boneless Hams			9
Daisy Ham Butts.....			None
Roulette Hams, boneless and rolled.....			9 ¹ / ₂
Little Nugget Hams, boneless, rolled and tied			6 ¹ / ₄
Lahn Shinken (Loin Hams).....			None
Imperial Rolled Ham.....			10

Fancy Hams and Breakfast Bacon.

Very Mild and Fine Flavor. Fancy Parchment Wrappers

NIAGARA.	{	S. C. Hams, 12 to 14.....	14
		S. C. Hams, 14 to 16.....	13½
		S. C. Hams, 16 to 18.....	13½
		Boneless Bacon	18
		(Narrow Strips)..	
HONEY CURED.	{	Hams, 14 to 16.....	13
		Boneless Bacon....	16
		(Full Width)	

EPICURE'S DELIGHT—FINEST PRODUCED.

Westphalia Smoked Meats.

FINEST FLAVOR PRODUCED.		Per lb.
BONELESS BACON.	Fancy Strips...4 to 6 average	12½
	Fancy Strips...6 to 8 average	11½
	12 to 14 lbs. average.....	11½
	10 to 12 lbs. average.....	12
	8 to 10 lbs. average.....	12½
RTH BACON.	12 to 14 lbs. average... ..	11
	10 to 12 lbs. average	11½
	8 to 10 lbs. average.....	12
ENGLISH BACON Boneless	12 to 14 lbs. average.....	11½
	14 to 16 lbs. average.....	11
	16 to 18 lbs. average.....	10½
	18 to 20 lbs. average.....	10¼
	20 to 30 lbs. average.....	10
Shoulders N. Y. Cut.	10 lbs. average.....	7¾
	12 lbs. average	7¾
	14 lbs. average.....	7¾
Skinned Shoulders, 10-16 average, N. Y. Cut		8¼
Tennessee Bacon—Profitable.....		8½
Beef Tongues.....Smoked		16½

Fancy Boiled Hams.

Per lb.

WESTPHALIA, A, skin on bone in.....	14
WESTPHALIA, B, skin off, bone in .	15
WESTPHALIA, C, skin and fat on, boned	16
EMPIRE, all bone out, fat off, skin on ..	17
KEYSTONE, all bone out, fat off, skin off.	18
BUCKEYE, boneless and fatless; picnic..	12
DOMINION, boneless and fatless, skin off	12
SANDWICH, boneless, fat off, rolled and tied	11½
Niagara Brand, select fancy, skin on bone in	15½
Boiled Cottage Hams—in casings.....	11½
Boiled Roulette Hams.....	12½
Rollena—Cooked Rolled Pork Loin..	
Fancy Roast Ham--boneless--fatless--rolled in bread crumbs.....	19

Nagara Open Kettle Leaf Finest Produced		White Rose Fancy Kettle dried The Old Reliable	DOLD'S RELIABLE BRANDS LARDS If it's DOLD'S it's best		Silver Crest Fancy Pure Leaf	White Corn Choice Standard Lard	Family Good Seller	Fancy Baker's Special Richest Lard Made	Com- pound Choice Product
8 $\frac{3}{4}$		8 $\frac{1}{4}$	Tierces		8	7 $\frac{3}{4}$	7 $\frac{1}{2}$	8 $\frac{1}{4}$	5 $\frac{3}{4}$
8 $\frac{3}{4}$		8 $\frac{1}{4}$	Barrels.....about 240 lbs.		8	7 $\frac{3}{4}$	7 $\frac{1}{2}$	8 $\frac{1}{4}$	5 $\frac{3}{4}$
.....		Hardwood Kegs " 100 lbs.	
.....		8 $\frac{1}{4}$	Softwood Kegs....of 100 lbs.		8	7 $\frac{3}{4}$	7 $\frac{1}{2}$	5 $\frac{3}{4}$
.....		8 $\frac{1}{4}$	Welsh Tubs.....50 lbs.		8	7 $\frac{3}{4}$	7 $\frac{1}{2}$	5 $\frac{3}{4}$
.....		Fancy Tubs.....50 lbs.	
8 $\frac{7}{8}$		8 $\frac{3}{8}$	Fancy Tubs.....60 lbs.		8 $\frac{1}{8}$	7 $\frac{7}{8}$	7 $\frac{5}{8}$	8 $\frac{3}{8}$	5 $\frac{7}{8}$
8 $\frac{7}{8}$		8 $\frac{3}{8}$	Fancy Tubs.....80 lbs.		8 $\frac{1}{8}$	7 $\frac{7}{8}$	7 $\frac{5}{8}$	8 $\frac{3}{8}$	5 $\frac{7}{8}$
9 $\frac{1}{8}$		8 $\frac{5}{8}$	20 lb. Tin Buckets..2 in case		8 $\frac{3}{8}$	8 $\frac{1}{8}$	7 $\frac{7}{8}$	6 $\frac{1}{8}$
9 $\frac{3}{4}$		9 $\frac{1}{4}$	10 lb. Wood Buckets.....		9	8 $\frac{3}{4}$	8 $\frac{1}{2}$	6 $\frac{3}{4}$
9		8 $\frac{1}{2}$	50 lb. Tin Cans.....2 in case		8 $\frac{1}{4}$	8	7 $\frac{3}{4}$	8 $\frac{1}{2}$	6
9 $\frac{1}{2}$		9	10 lb. Tin Pails.....6 in case		8 $\frac{3}{4}$	8 $\frac{1}{2}$	8 $\frac{1}{4}$	6 $\frac{1}{2}$
9 $\frac{5}{8}$		9 $\frac{1}{8}$	5 lb. Tin Pails 24 in case		8 $\frac{7}{8}$	8 $\frac{5}{8}$	8 $\frac{3}{8}$	6 $\frac{5}{8}$
9 $\frac{3}{4}$		9 $\frac{1}{4}$	3 lb. Tin Pails.....20 in case		9	8 $\frac{3}{4}$	8 $\frac{1}{2}$	6 $\frac{3}{4}$

BAKER'S { DOLD { Baker's White Rose Cooking Oil (Fancy White) (a) 34 cts. per gallon
LARD PRODUCTS { Quality { Baker's Banner Cooking Oil (Fancy Yellow) (a) 32 cts. per gallon
BAKER'S SUNFLOWER SHORTENING—Finest Produced
Fancy Yellow (a) 6 $\frac{1}{2}$ cts. per lb. | Fancy White (a) 6 $\frac{3}{4}$ cts. per lb.

Dold's Barrel Pork

	Bbl.	$\frac{1}{2}$ -bbl.	$\frac{1}{4}$ -bbl.
Niagara Brand, 45-60 pcs.....	\$18.00	\$	\$. . .
Short, New York Family, extra fancy.			
Niagara Brand, 45-60 pcs..	19.00
Clear, New York Family, extra fancy.			
Westphalia Brand, 30-45 pcs	17.00
Short, New York Family, very choice.			
Westphalia Brand, 30-45 pcs	18 00
Clear, New York Family, very choice.			
Wilson Short Cut Pork, 30-40 pcs. . . .	14.50
Choice selected.			
Short Cut Pork, 40-50 pcs	14.00
Short Cut Clear Pork, 30-40	14.00
Pan-American Clear Pork, 40-50	13.75
Long Cut Clear Pork	16.25
Clear Back Pork, 60-70 pcs	14.50
Clear Back Pork. 50-60 pcs	15.00
Clear Back Pork 40-50 pcs	15.50
Choice Bean Pork	11 75
Clear Belly Pork	20 50
Rib Belly Pork	19.50
Black Rock Pork	19 50
Boston lean end Pork, rib in	19 50
Boston Butt Pork	14.50
Light Salt Pork, loose or slack packages lb	10		
Med. Salt Pork, loose or slack packages lb	9 $\frac{1}{2}$		

Dry Salt Meats

Per lb.

Extra Short Ribs	40 to 60 lbs. average	
Extra Short Clears	40 to 60 lbs. average	
Short Clears	40 to 50 lbs. average	
Short Clears	sides, 70 lbs. and up	
Rib Bellies	14 to 18 lbs. average	9 $\frac{1}{4}$
Rib Bellies	20 to 25 lbs. average	9
Rib Bellies	35 to 40 lbs. average	8 $\frac{3}{4}$
Export Clear Bellies	14 to 16 lbs. average	9 $\frac{3}{4}$
Export Clear Bellies	20 to 25 lbs. average	9 $\frac{1}{2}$
Short Fat Backs	8 to 12 lbs. average	6 $\frac{5}{8}$
Short Fat Backs	14 to 16 lbs. average	7 $\frac{1}{4}$
Short Fat Backs	18 to 20 lbs. average	7 $\frac{1}{2}$
Regular Plates		7 $\frac{1}{4}$
Clear Plates		6 $\frac{5}{8}$
Cheek Butts		6

Bacon Meats

DRY CURED—SMOKED

Bacon Rib Bellies	14 to 18 average	10
Bacon Fat Backs	8 to 12 lbs.	7 $\frac{1}{2}$
Bacon Fat Backs	14 to 16 lbs.	7 $\frac{7}{8}$
Bacon Polish Speck		7 $\frac{3}{4}$

Fresh Pork and Odd Cuts

15

Prices subject to change without notice.

Quotations on this page are the market prices for your convenience only ; this product is always scarce and all orders are subject to our acceptance. Per lb.

Pork Loin Ends	10½	Boston Butts.	10½
Pork Loins, light.	12½	Boneless Ham Butts.	10½
Pork Loins, Medium.	12	Pork Snouts.	4
Pork Loins, heavy	11½	†Pork Jowls	5
Pork Heads, cl'nd	4	Pigs Plucks, doz.	55
Pork Faces, cln'd.	3	†Pork Neck Ribs.	3
†Pork Faces, uncl'd	2½	Pork Hocks	6
†Pork Feet, cleaned	3	†Pork Rinds.	3½
†Pork Feet uncl'd	2¾	†Pigs Tails.	4
†Pork Belly Ribs.	6	Leaf Lard, raw.	8½
†Pork G. Spareribs	9	Pork Tenderloins.	
Pork Rinds, in salt	3½	Beef Kidneys.	4
Reg. Pork Trimmings.	7	Fresh Rolled Ham Roast.	10½
Ham Trimmings, lean, large pieces.	9		
Fresh Shoulders.	block cut		7½
Fresh Short Cut Shoulders			7
Fresh Shoulders	trimmed		8
Fresh Shoulders.	Skinned, trimmed		8½
Boston Shoulders.	6 to 7 lbs. average		8
Fat Backs.	10 to 16 lbs. average		7½
Rib Bellies	10 to 12 lbs. average		9½
Clear Bellies.	10 to 12 lbs. average		10
Market Pigs.	80 to 100 lbs.		8¼
Pigs Blood, extra charge for package, per gal			15
†Honeycomb Tripe, fresh			5
Hog Melts	3½	Pigs Nettings.	6
Pigs Ears.	3	†Plain Tripe, fresh	2
Fresh Beef Livers	4	†Pigs Tongues each	9
†Pigs Kidneys.	4	Pigs Stomachs, ea.	3½
†Pigs Hearts, doz.	30		
Fresh Beef Sweetbreads.			18
Fresh Calf Sweetbreads.			50
Fresh Hams	10 to 14 average		9¾
Fresh Hams.	14 to 18 average		9½
Fresh Skinned Hams			10
Calves Brains in 5 lb. boxes	box		30
Green Picnics.	6 to 8 average		7
Fresh Beef Hearts.			5½

Fresh Pork Sausage.

	Per lb
Berkshire Farm Sausage. 6 and 12 lb. boxes @	12
Niagara Farm small pig links "	9
Westphalia Pork Sausage hog casings "	8
Small links 1 c. extra on all but Niagara Farm Sausage.	

COOKED SAUSAGE.

Braunsweiger Liver Sausage @	6
Liver Sausage "	5
German Liver Sausage. "	6
Smoked German Blood. hog middles "	8
Blood Sausage Large or small "	6
Tongue Blood Sausage. "	10
Trilbys. boneless pigs feet in casings "	7
Leberkase. , in 10 lb pails "	6½
Head Cheese "	6
Head Cheese in vinegar, 2 cents per lb. extra.	

SMOKED SAUSAGE.

WESTPHALIA BRAND Dold Quality Home Made Bologna.	{ Large or Leona @	7
	{ Medium or in middles "	7
	{ Small—rounds or links "	7
	{ Medium in Weasands "	7
	{ Medium with Garlic.. "	7½
Augsberger—Smoked Pork Sausage. "		7
Dominion (Parraffined) large—in cloth "		5
Parafine Bologna—long. "		5
Nickel Bologna—links. "		5
Westphalia Wieners. "		7½
Westphalia Frankfurters(Coney Island) "		7½
Westphalia Polish Sausage. "		7
Westphalia Salami Sausage. "		7
Lebannon Bologna. "		12

Note—When desired and so specified, we will pack pork offal sausages in casings in what is known as White Brine, which will insure arrival in first-class condition. This will impart no foreign flavor to the product. No extra charge will be made except to cover cost of package.

Dold's Fancy Table Delicacies

SEASONABLE PRODUCTS.

CONVENIENT. ECONOMICAL. PROFITABLE.

COOKED AND SPICED

READY TO SERVE

	Per pail
Spiced Jellied Rarebits (Delicious German Delicacy)	65
Fancy Scotch Brawn (Old Homestead Style)	70
Boneless Trilbys in white wine jelly	70
Pressed Ox Tongue, spiced	75

Pressed into 10-lb. wood pails that can be dumped onto the counter in form, making a tasteful and appetizing display.

Dold's Fancy Cooked Ham Substitutes

No bones. Ready to eat. No waste.

Compressed Cooked Corned Beef in casings	8
Dold's Fancy Ham Roll in cloth	8½
Dold's Fancy Beef Ham Roll in cloth	8
Dold's Fancy Pressed Ham in cloth	11
Empire Pressed Ham	10
Bayonne Ham Sansage in cloth	9
Potted Ham Sausage in cloth	9
Pan-American Ham Sausage in cloth	9

On order, sausages will be made without coloring.

Fancy Summer Sausage.

	Per Pound
Queen City Cervelat, beef casings, new..	None
Westphalia Cervelat, beef cas. med. dry.	.13
German Salami, beef cas. med. dry fine.	None
Holsteiner, beef casings med. dry..11½

Beef and Mutton Cuts.

FRESH.			FROZEN.	
STEERS.			Per pound	
Good	Fair	WEIGHTS.		
... 8½	7	600-700 up	Beef Loins, No. 3	8
... 7	6	550-600	Regular Rolls,	
... 6	5½	500-550	boneless	8½
... 5½	5½	400-500	Spencer Rolls bone-	
			less	8½
			Tenderloins No 1.	
			4 lbs. and up..	18
10-11½	7-8½	Hind qtrs.	Tenderloins No .2	
... 5½	5	Fore qtrs.	under 4lbs. each	15
HEIFERS.				
Good	Fair	WEIGHTS.		
... 8	6	500-600 up	Loin Butts, bone-	
... 6	5½	400-500	less	8½
... 5½	5	300-400	Beef Livers.....	4
... 10	6½	Hind qtrs.	Ox Tails	4
... 5¼	5	Fore qtrs	Beef Kidneys....	4
COWS.				
Good	Fair	WEIGHTS.		
... 6	5½	550-600 up	Sweetbreads, beef	18
... 5½	5½	500-550	Lamb Fries, each	5
... 5½	5	400-500	Beef Brains, 5 lbs.	30
... 5	5	300-400	Calves Liver.....	12
... 9	7	Hind qtrs.	Rolls, Tenderloins, and Loin Butts packed in boxes containing 60 to 75 pounds. Thaw frozen cuts in cold water, changing water several times if necessary. Dry nicely with cloth and keep in cool place.	
... 5	4	Fore qtrs.		

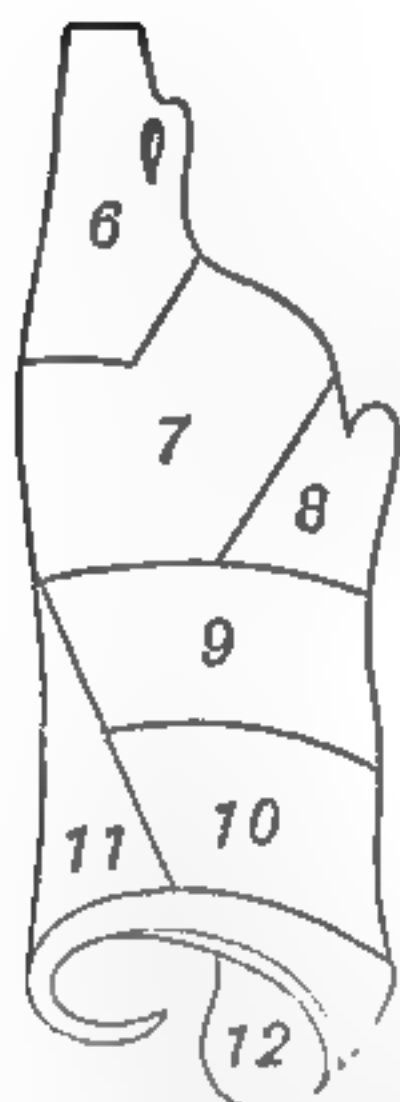
Lamb and Mutton.

CARCASSES AND CUTS.

SPRING LAMB.			MUTTON.			VEAL.		
Caul Dressed			Caul Dressed.					
Choice	Good	Fair	Choice	Good	Fair	Choice	Good	Fair
11½-12	10½-11	9½-10	■	8½	8	11-11½	10-10½	9

SPECIAL —Beef, Mutton and Veal in large lots quoted on application.

*Beef Cuts.



Beef Cut Diagram

- 1 Rib 6 Shank
2 Plate 8 Rump
3 Chuck 9 Sirloin
4 Shank 10 Shortloin
5 Briset 11 Flank
 12 Kidney Suet



NOTE.—See number affixed to cuts; they refer to these diagrams.

Choice	No. 1.	No. 2.	BEEF CUTS
Fresh	Fresh	Fresh	
15	14	12	Loins, flank off, suet out (Nos. 9, 10)
14	12	10½	Loins, untrimmed (Nos. 9, 10, 11, 12).
20	18	16	Pinbone Short Loins, regular cut (No. 10)
20	18	15	Pinbone Short Loins, hotel cut (No. 10)
17	16	14	Flatbone Short Loins, regular cut (No. 10)
17	16	14	Flatbone Short Soins, hotel cut (No. 10)
12	11	10	Sirloin Butts, tenderloin in (No. 9)
11	10	9	Sirloin Ends, tenderloin out (No. 9)
14	13	10	Steer Ribs, 7 rib cut (No. 1).
13	12	11	Steer Ribs, 8 rib cut (No. 1).
12	11	9	Steer Ribs, 9 rib cut (No. 1).
11	10	8	Steer Ribs, 10 rib cut (No. 1).
10	9	8	Cow Ribs, 7 rib cut (No. 1).
10	9	8½	Cow Ribs, 8 rib cut (No. 1).
8	8	7	Cow Ribs, 9 rib cut (No. 1).
8	8	7	Cow Ribs, 10 rib cut (No. 1).
9	9	7	Rounds, Steer and Heifer (Nos. 6, 7, 8)
8	7	6½	Cow Rounds (Nos. 6, 7, 8).
10	10	8½	Sirloin Rounds, steer and heifer, (Nos. 6, 7, 8, 9)
10½	10	9	Sirloin Rounds, shank off (Nos. 7, 8, 9)
11	11	10	Rump-off Rounds (Nos. 7, 8).
11	11	10	Shank-off Rounds (Nos. 7, 8).
12	12	11	Rump-and-Shank-off-Rounds (No. 7)
4¾	4½	4½	Chucks and Plates, steer (Nos. 2, 3, 4, 5)
4¼			Chucks and Plates, cow (Nos. 2, 3, 4, 5)
5¼	5	4¾	Cross Cut Chucks, steer (Nos. 3, 4, 5).
5	5	4½	Cross Cut Chucks, cow (Nos. 3, 4, 5).
5½	5	5	Chucks and Shoulders, plate off, steer (Nos. 3, 4).
5	4½	4½	Chucks and Shoulders, plate off, cow (Nos. 3, 4).
6½	6¼	6	Square Cut Chucks, steer (Nos. 3, 4, to dotted line).
6	5¾	5½	Square Cut Chucks, cow (Nos. 3, 4, to dotted line).
7	6½	6	N. Y. Chucks, plate and shoulder off, steer (No. 3).
6	5½	5	N. Y. Chucks, plate and shoulder off, cow (No. 3).
4	3½	3½	Beef Plates, lean (No. 2).
3½	8	3	Beef Plates, heavy fat (No. 2).
3½	Beef Flanks, flank steaks in (No. 11)
3	Beef Flanks, flank steaks out (No. 11)
9	Flank Steaks.



Barrel Corned Beef.

A Mild-Cured Selected Beef for Family Use.

	200 lbs. Per bbl.	100 lbs. $\frac{1}{2}$ bbl.	50 lbs. $\frac{1}{4}$ bbl.
Corned Boneless Rumps...	\$	\$	\$
Scotch Roll Corned Beef..	12.00		
Plate Corned Beef.....	9.00		

Sweet Pickled Meats.

	Per pound.
Hams 10 to 12 lbs. average,	10
Hams.....12 to 14 lbs. average,	9 $\frac{3}{4}$
Hams.....14 to 16 lbs. average,	9 $\frac{3}{4}$
Skinned Hams18 to 20 lbs. average,	10 $\frac{1}{4}$
California Hams... ..6 to 8 lbs. average,	6
Shoulders.....10 to 12 lbs. average,	6 $\frac{1}{2}$
Shoulders, skinned..10 to 12 lbs. average,	7
Rib Bellies.....10 to 12 lbs. average,	10
Rib Bellies..... 12 to 14 lbs. average,	9 $\frac{3}{4}$
Beef Tongues.....	12 $\frac{1}{4}$

Above prices are for loose packed meats. Slack packages $\frac{1}{8}$ cent per pound additional. Tight tierces $\frac{3}{8}$ cent per pound additional.

Animal Oils.

	Per gallon.
*White Rose Lard Oil..bbls. 50 gals. each,	65
Extra No. 1 Lard Oil..bbls. 50 gals. each,	45
Strictly Pure Neat's foot.. bbls. 50 gals. each,	65
Extra No. 1 Neat's Foot..bbls. 50 gals. each,	45

Orders for 5 gallon lots will be filled at above prices with 5 cents added, and 75 cents extra for the can.

Beware
of being
offered
too much
for your
money.

Some
things are
too cheap
in quality
to be
anything
but dear
in price.

Good - Prices
are consistent with
Good - Quality

Important Information.

Prices subject to change without notice.

All direct mail orders, without exception, entered at lowest prices on day received.

We are quoting meats by averages so you can get just what you want. In packing, we do not go more than two pounds under or over the average specified. For illustration: if you order 14 pounds average, we will send you none under 12 pounds or over 16 pounds. When you order, kindly state the average desired.

Always use the same names and terms we do in this printed list. This will enable us to give you good service—which is our desire.

Damaged goods must be returned promptly, **or no allowance can be made.**

We send out many hundred pieces of meat every day, and despite our vigilance a piece will get out, slightly off in flavor, or having a bruise not apparent until cut. If you receive such, return immediately, and send us your shipping receipt, a memorandum of the article and its weight, and the date it was received by you. Always attach your card or shipping tag, so that we may know it is from you and be able to give you prompt credit.

To prevent sugar-cured meats from excessive mold and shrinkage, they should be removed from package on arrival and hung in a cool, dry place where there is plenty of good ventilation. This will also keep them looking bright and inviting to your trade.

All shipments of boiled hams, fresh meat, or sausage, when not in our refrigerator cars or by express, are at buyer's risk.

Please report promptly to our treasurer or secretary any inattention, unsatisfactory product or treatment, delays or errors in executing your orders, or any matter whatever that you think should be righted. We have an army of employees, and if any are careless or discourteous you will confer a favor by advising us.

THE JACOB DOLD PACKING CO.

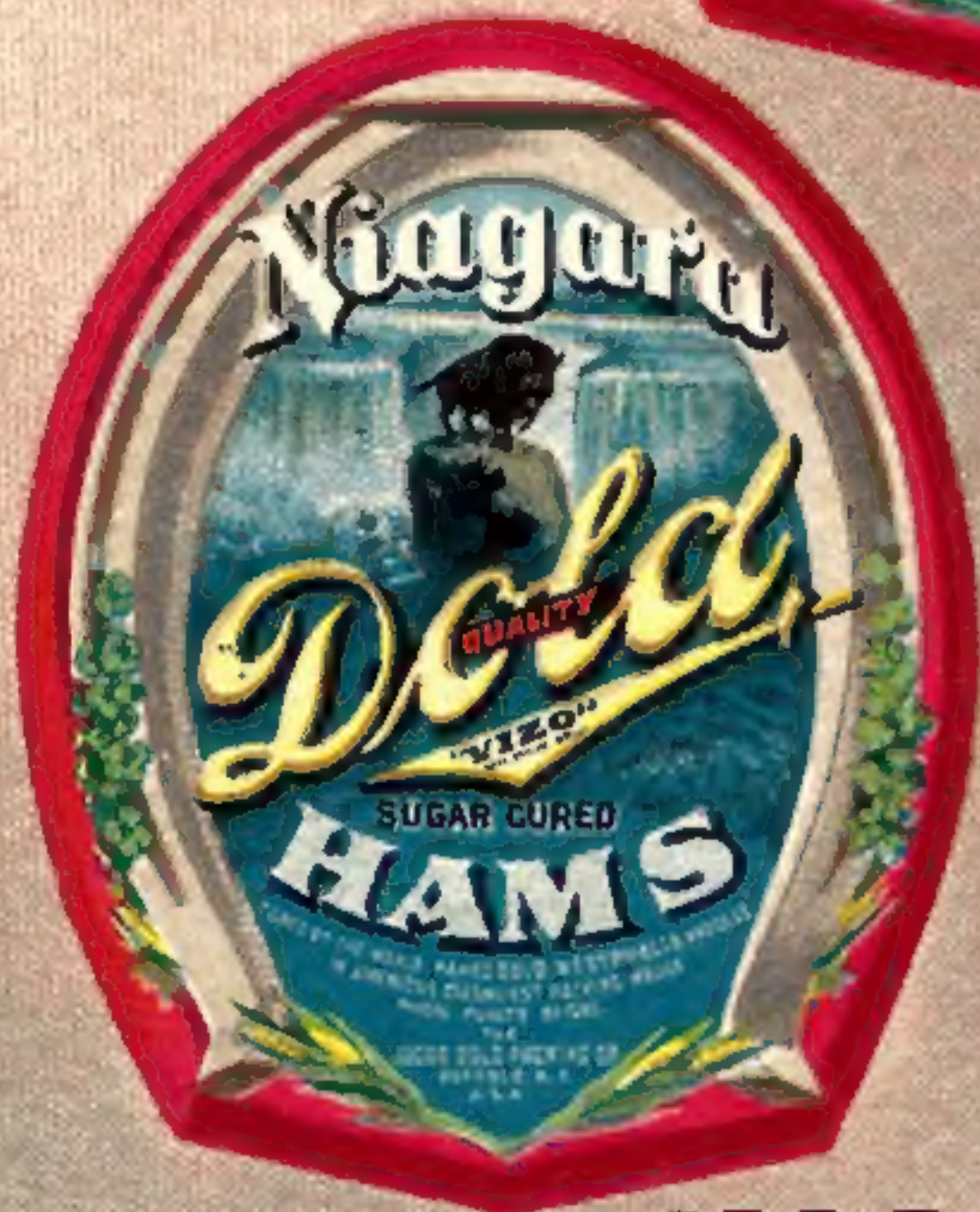
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**Posted on November 7, 2020
Posted by Brian D. Szafranski
Elma New York USA**

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Dodd

QUALITY



NIAGARA

SUGAR CURED

HAMS & BACON

WESTPHALIA BRAND SMOKED MEATS

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QUALITY
**CANNED
MEATS.**

